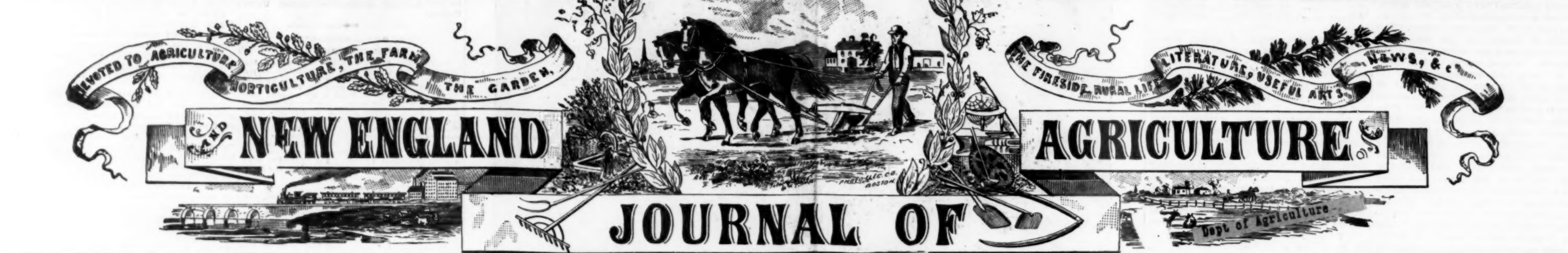


# MASSACHUSETTS PLOUGHMAN



VOL. LVIII. - NO. 18. BOSTON, MASS., SATURDAY, JANUARY 28, 1899. WHOLE NO. 2978

**MASSACHUSETTS PLOUGHMAN**  
Official Organ of the N. E. Agricultural Society

**MASSACHUSETTS PLOUGHMAN PUBL. CO.**  
Publishers and Proprietors,  
A. N. DARLING, Secretary,  
ISSUED WEEKLY AT  
NO. 3 STATE STREET,  
BOSTON, MASS.  
NEW YORK OFFICE,  
150 NASSAU STREET, NEW YORK CITY

**TERMS:**  
\$2.00 per annum, in advance. \$2.50 if not paid in advance. Postage free. Single copies 5 cents.

No paper discontinued, except at the option of the proprietor until all arrears are paid.  
All persons sending contributions to THE PLOUGHMAN for use in its columns must sign their names, not necessarily for publication, but as a guarantee of good faith, otherwise they will be consigned to the waste-basket. All matter intended for publication should be written on note size paper, with ink, and upon one side.  
Correspondence from particular farmers, giving the results of their experience, is solicited. Letters should be signed with the writer's real name, in full, which will be printed or not, as the writer may wish.

THE PLOUGHMAN offers great advantages to ad-  
vertisers. Its circulation is large and among the  
most active and intelligent portion of the com-  
munity.

## AGRICULTURAL.

### Grinding Grain on the Farm.

It will be a great advantage when all farmers have the farm mills that were so extensively advertised in all agricultural papers a few years ago, and are yet in Western papers, where the return of prosperity has begun. The hard times through which farmers have passed have made them cautious about trying anything that they can possibly do without. But this policy may very easily be carried too far, and we think it is in this matter of which we are writing. The cost of a good farm mill may be saved in two or three years on most farms, and on some in a single year. If all the grain needed for feeding, except to poultry and sheep, is ground at home. We don't mean merely the tolls that the miller takes, which are one-tenth of the whole, but there is the loss of farmers' time, the use of the team the whole day while the grain is being ground, and consequent neglect of things at home that need his attention. If all these were taken account of, as all ought to be, even the small farmer who grows and feeds grain will make the mill and an engine to run it pay big interest on its cost.

The American Miller, commenting on what we wrote some weeks ago on this subject, says there is another side to this question. Of course there is, and we can see what that other side is, too. The Country Miller especially wants the farmers' custom, and as much of it as possible. It is quite right for the American Miller to look out for the interest of his friends. So, too, will we look out for the interests of our friends. There is room for both, and we can tell the American Miller that when prosperity comes to all farmers all the millers will share in it, as both have lost during the years when farmers were under the harrow of adversity. It will never, we think, be worth while for farmers to secure the extra machinery which all up-to-date millers have for making the choicest flour. That requires, not merely large capital, but a degree of special skill that it would be necessary to acquire to make it a success. But the grinding of coarse feed for farm stock is more easy than one-half the mechanical work which all modern farmers are obliged to turn their hands to. As for running a steam engine to furnish the power for grinding, that is one of the things that the up-to-date farmer has to do for many other things as well as for grinding. And nine times out of ten running an engine is just what either the farmer or some of his boys will delight in more than anything else. Boys who need to leave the farm to go to sea now do so to become engineers, inventors or machinists of some kind. If they had more engines and machines of all kinds on the farm, such boys would be more contented while it was necessary for them to stay at home training, and if they wanted after that to become engineers or machinists, their life on the farm will not seem to them to be so much lost time as it now is, for it will be partial preparation for what they may want to do in after life. Becoming familiar with the philosophy and mechanism of machinery quickens any man's intellect, as the practical use of it is an invaluable education of his hand to work on things. It is also well to have the greatest stimulus to intellectual invention. If with only a jackknife as a starter and a piece of wood to whittle on the boys of New England have carved out for themselves such careers in engineering and mechanics as thousands of them have, what may not present farmer boys do if their fathers will provide for them the machinery that nine out of ten of them want?

It takes too much of most farmers' capital to merely cultivate the soil, manure and harvest the crop. That is less than half the work the farmer should be able to do. Because the great majority of farmers keep at this one side of their preparatory business, they are unable to make money. Production of crops is overdone. Farmers who have the

capital to buy and keep the best breeding stock can make their grain and feed pay more than market rates. But even they have been badly hurt by the depression in farming, which has made the mass of farmers unable to buy as freely as they used to, and has thus kept prices of fancy thoroughbred stock unnaturally low. So true it is, that however one class may try to separate its interests from others, it must always fall in such attempts.

Now what we urge the buying of farm mill and engines by farmers for, is that they may realize a line of industries that legitimately belongs to them, and which is essential to making them prosperous again. Why should farmers pay money, or give one-tenth their grain to millers, merely to grind the coarse grain they grow, and use for feeding stock? They could do most of this work in the winter time, taking care to keep their mill from excess of moisture and from vermin, just as the miller is obliged to do with meal and flour that he keeps in stock. The farmer, with unused room in barns and granaries, can do this more cheaply than the miller can hope to do it. Meanwhile, if the miller will make no mistake, but will get out of the way, leaving coarse grinding to be done on the farm, he will do much to make farmers prosperous, and this has always resulted in making everybody else prosperous as well.

### The Effect of Inbreeding.

Among the sheep the direct loss from close inbreeding is the most apparent. The degeneration of a flock is so rapid that you can almost see it from one generation to another. It naturally follows that the need of thoroughbred rams from other flocks to add new blood to the sheep is greater in flocks that have been inbred for a succession of years.

The first thing noticeable in the line of degeneration is the undersize of the lambs. The animals actually show smaller size from one generation to another, and if the inbreeding is kept up they become small and puny creatures, or at least a fair percentage of the lambs will be thus undersized.

The loss is of itself twofold. The lamb that is undersized produces less wool because there is a smaller surface for it to grow on. In the course of several generations the amount of surface may decrease by almost a square foot. Count up how much wool is produced on a square foot of the sheep's hide, and you will see at that exact loss. Then the undersized lamb yields so much less meat for the butcher. The loss here, too, is considerable, and when finally sent to be killed the loss on the wool and the mutton will make a rather startling sum.

But this is not the only loss sustained from inbreeding. The wool gradually grows thinner on the hide of the poor, scrubby sheep. Only one hair is found where before two grew. The inherent weakness of the animals shows itself in the thin crop of wool, the same as an old man, or one suffering from long sickness or insidious disease. The quality of the wool naturally degenerates along with the other things. Place the wool of a scrub on the scales, and it is found wanting in weight. Place it then before the sorter and quilter, and they quickly mark it down as second class. The fibre lacks something that experts can quickly distinguish.

Here are the four-fold losses: less mutton, less surface for the wool, less wool to the square inch and inferior quality of wool, which brings only the lowest prices in the markets.

Olio.

E. P. SMITH.

### Farm Hints.

How many farmers were caught in the snow storm a month with plows, harrows, and mowing machines and reapers, out in the field where they were used last, or in the barn lot, where they are under a snow bank, instead of being dry and sheltered in the shed or barn? Those who were so unfortunate could not improve the time in overhauling them and putting them in good order for next spring or summer's use, and they probably will find when they do get them again that the woodwork has not been improved by being water-soaked, nor the ironwork by the coating of rust it will have gained.

Sometimes we think that for a year or two we ought to keep the line, "clean up your tools and put them where they belong when the day's work is done," as a standard paragraph at the beginning of our farm hints. If the farmers would have it printed on a card and put it where it would be seen and read every day, it might be a good reminder for the farm help, and assist them to remember their duty to their employer. As for the farmer, who has to buy new tools or pay for repairing old ones because of a neglect of this rule, we fear that he would need such an admonition if the frequent draughts on his pocket have not taught him the lesson.

We see that some of those who have tried the plan of cleaning up their tools and putting them in good order when the day's work is done, find it well worth the trouble. It is also well to have the greatest stimulus to intellectual invention. If with only a jackknife as a starter and a piece of wood to whittle on the boys of New England have carved out for themselves such careers in engineering and mechanics as thousands of them have, what may not present farmer boys do if their fathers will provide for them the machinery that nine out of ten of them want?

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The remedy for this evil is to be found in efficient legislation and inspection. Many States have good food laws which are being enforced and are gradually reducing the worst forms of adulteration. An organization known as the National Pure Food Congress has a national pure food bill before Congress, which, if it becomes a law, will materially simplify the work to be done by the individual States. The Maine Boards of Agriculture and of Health are doing what they can to assist in the passage of this national law. The two boards are also in favor of legislation in this line. A committee appointed by the Board of Agriculture has made the first draft of a bill which has the endorsement of the Board of Health, and which will probably be presented at the present session.

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Game is quiet, with light supply and little call. Ground \$1.25 a pair for heavy duck and 85 cents to \$1 for common to good. Quail from \$1 to \$1.15 a dozen for small and \$1.25 to \$1.50 for choice heavy. Maryland canvas-back ducks sell slowly at \$2.50 to \$3 a pair; redheads mostly \$1 to \$1.25, with a few fancy as high as \$1.50; mallards and black ducks in fair demand at 75 cents to \$1 a pair, as to quality; widgones and teal 40 to 50 cents and coots 30 to 40 cents a pair. Wild geese scarce at \$2 to \$2.50 a pair. Rabbits in good supply at 10 to 15 cents a pair. Jack rabbits 30 to 40 cents for dark and 40 to 60 cents for white. Venison in small supply; prices unchanged.

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Small Florida oranges now, and they are from \$4 to \$4.50 for choice bright and \$3.25 to \$3.75 for fair to good. Tangerines \$3 to \$4 per half box. Grape fruit moving slowly at \$6 to \$6.75 for fair to good and \$7 to \$8 for choice to fancy per box. A few more Mexican oranges in, and sold at auction for \$1.55 to \$2.15 a box. Jobbing lots go from \$1.75 to \$2.50. Over 7000 boxes of California oranges arrived last week, and are selling very low, at \$5 to \$5.25 for fair to good Navela, and \$3 to \$3.75 for choice to fancy. Seedlings at \$1.75 to \$2 for fair to good and \$2.25 to \$2.50 for choice and extra. With 3457 packages of Jamaica received last week prices dropped on them, and fair to good can be bought at \$2.50 to \$2.75 a box, or fancy at \$3 to \$3.25. Brazilian pineapples \$5. Messina and Palermo quiet at \$2 to \$2.25 a box, and Valencia in fair demand at \$4.25 to \$5 a case.

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### Poultry and Game.

The poultry trade has been light for the past two weeks, particularly so the early part of the week, but as there have not been large receipts prices are kept quite steady, and we note few changes. There are some turkeys held as high as 15 to 18 cents, but choice Westerns draw at 11 to 13 cents, and undrawn at 9 to 11 cents. Chickens at 13 to 14 cents for good to choice Northern and Eastern, and Western dry packed, from 7 to 9 cents for fair to good and 10 to 13 cents for choice. Fowls at 11 cents for Northern and 9 to 10 cents for Western; ducks and geese in small demand at 5 to 10 cents. Pigeons are not plenty; natives are \$1 to \$1.50 a dozen, and equal in fair demand at \$2 to \$2.50. Live fowl steady at 9 to 12 cents, and chickens 8 to 9 cents. Old roosters 5 cents alive and 2 1/2 to 6 cents dressed.

Game is quiet, with light supply and little call. Ground \$1.25 a pair for heavy duck and 85 cents to \$1 for common to good. Quail from \$1 to \$1.15 a dozen for small and \$1.25 to \$1.50 for choice heavy. Maryland canvas-back ducks sell slowly at \$2.50 to \$3 a pair; redheads mostly \$1 to \$1.25, with a few fancy as high as \$1.50; mallards and black ducks in fair demand at 75 cents to \$1 a pair, as to quality; widgones and teal 40 to 50 cents and coots 30 to 40 cents a pair. Wild geese scarce at \$2 to \$2.50 a pair. Rabbits in good supply at 10 to 15 cents a pair. Jack rabbits 30 to 40 cents for dark and 40 to 60 cents for white. Venison in small supply; prices unchanged.

### Domestic and Foreign Fruits.

The fruit market is quiet, though the receipts are not large; with warmer weather for a few days, dealers are hoping for a better demand. Apples continue steady at last week's prices, but only the best fancy brings highest quotations. Concessions must be made on poorer stock. Baldwin and Greening are \$2.75 to \$3.25 for No. 1, Snow \$2.50 to \$3.50, King \$2.50 to \$3.50, and Talmans \$2.50 to \$3.50. No. 3 apples \$1.75 to \$2.25, and some of them were among the higher grades a month ago. Cranberries continue in light supply with small demand, and are quiet at \$6 to \$6.50 a barrel for choice dark Cape Cod and \$5 to \$5.50 for fair to good, and for country lots, boxes, \$1.75 to \$2. Grapes continue to come, but sell slowly at 14 to 15 cents a basket. Pears about gone, but a few in storage at \$2.50 to \$3.50 a box. Some strawberries arrived this week, and sold in small lots at \$1 per box.

Small Florida oranges now, and they are from \$4 to \$4.50 for choice bright and \$3.25 to \$3.75 for fair to good. Tangerines \$3 to \$4 per half box. Grape fruit moving slowly at \$6 to \$6.75 for fair to good and \$7 to \$8 for choice to fancy per box. A few more Mexican oranges in, and sold at auction for \$1.55 to \$2.15 a box. Jobbing lots go from \$1.75 to \$2.50. Over 7000 boxes of California oranges arrived last week, and are selling very low, at \$5 to \$5.25 for fair to good Navela, and \$3 to \$3.75 for choice to fancy. Seedlings at \$1.75 to \$2 for fair to good and \$2.25 to \$2.50 for choice and extra. With 3457 packages of Jamaica received last week prices dropped on them, and fair to good can be bought at \$2.50 to \$2.75 a box, or fancy at \$3 to \$3.25. Brazilian pineapples \$5. Messina and Palermo quiet at \$2 to \$2.25 a box, and Valencia in fair demand at \$4.25 to \$5 a case.

Lemons 300 to 360 cents from \$2.75 to \$3.25 a box. With a good demand and less than 2500 boxes received during the week, they are firm at quotations. Bananas are in large supply with best at \$1 to \$1.75 a stem, and eight hands 70 cents to \$1. Pineapples fairly plenty. The large Jamaica 20 to 30 cents each, and small 15 to 25 cents. Dates dull at five cents and figs quiet in small supply at 11 to 12 cents for California and 17 to 25 cents for Turkish according to mode of putting up. Hickory nuts dull at \$3 for bushel of 50 pounds. Chestnuts gone. Peanuts, Virginia No. 1, 37 to 40 cents a pound and No. 2, 34 to 37 cents. Peas nuts six to nine cents, liberts 7 1/2 to 8 cents. Brazil nuts, 8 1/2 to 9 cents, French walnuts 12 to 14 cents, and prims Naples at 10 to 10 1/2 cents. Malaga grapes \$5 to \$6 a case.

The importance of instilling good habits at the earliest possible age is by no means appreciated by those who undertake the education of peopple, and frequently traits are encouraged that sooner or later must prove extremely annoying.

He also had some rye straw, perhaps the last rye he ever raised, and some box meadow hay of very poor quality, that had been left until all the other hay had been cut, and the harvesting was done, and it was nearly cured before cut, and thought to be better fitted for bedding than cattle feed.

The corn stover and bog hay was stacked outside, though the barn was not full, and in the fall the stover was run through a hay cutter, making pieces about an inch long. When a good pile was cut it was hoisted into a mow by the primitive method of a three-bushel basket lifted by a rope and pulley block, and it was spread some six or eight inches deep. Then straw was cut and put about one half as deep, and then another layer of cut stover. When the supply of straw was exhausted the bog hay was used in its place, and thus some feet in depth the mow was filled after it was heavily trod down and well settled.

We have a very distinct recollection of the work involved in this, the feed cutter being run by hand, but we remember equally well how greedily cows, steers and calves ate that chopped food, leaving scarcely oats enough to tell what they had

board fence, and high and tight enough to serve as a windbreak and a protection to stock.

The windbreak characteristic of the old-fashioned straw stack. When you see cattle in a stack up in the lee of such a protection, you may be assured that they are expected to subsist for half of their living upon its contents.

While breed alone counts for much, any cow of any breed















## MARKETS.

## BOSTON LIVE STOCK MARKET.

Week ending Jan. 25, 1899.

Amount of Stock at Mass. A.

Cattle, Sheep, Hogs, Poultry.

This week, 3,091,16,40 Hogs 316,918

Last week, 3,062,10,438 32 30,790,900

Values on Northern cattle, etc.

Beef.—Per hundred pounds on total weight of

head, tail and meat, extra, \$6.00; 75¢; 1st

quality, \$5.00; 75¢; 2nd quality, \$4.00; 75¢; 3rd

quality, \$3.00; 75¢; a few choice single

cows, \$4.00; 75¢; some of the poorest, \$2.00;

etc., \$2.00; 75¢.

Cows and Young Calves.—Fair quality, \$2.00;

extra, \$4.00; 75¢; fancy milk cows, \$5.00;

extra, \$6.00; 75¢; 1st quality, \$7.00; 75¢; 2nd

quality, \$6.00; 75¢; 3rd quality, \$5.00; 75¢;

etc., \$4.00; 75¢.

Hogs.—This young cattle for farmers; year-

lings, \$1.00; 75¢; two-year-olds, \$1.40; 75¢; three-year-

olds, \$2.00; 75¢.

Sheep.—Per pound, live weight, 2½¢; 3¢; extra,

3½¢; 4¢; sheep and lambs per head, in lots,

\$3.00; 75¢; 2nd quality, \$2.00; 75¢; 3rd quality,

\$1.00; 75¢; 4th quality, \$0.50; 75¢; 5th quality,

\$0.25; 75¢.

Fat Hogs.—Per pound, 4½¢; live weight; 5¢;

shots, wholesale, 4¢; retail, 4½¢; 5¢; country

dressed hogs, 4½¢; 5¢.

Veal Calves.—3½¢; 4¢; country lots,

7½¢; 8¢.

Hides.—Brighton, 7½¢; 8¢; country lots,

7½¢; 8¢.

Tallow.—Brighton, 3½¢; 4¢; country lots,

3½¢; 4¢.

Fats.—50¢; 60¢; country lots, 25¢; 30¢.

Arrivals at the different yards.

Cattle, Sheep, Hogs, Poultry.

Watertown, 1,481, 16,447, 27,771, 437, 442

Brighton, 1,510, 16, 22,444, 481, 78

Cattle, Sheep, Hogs, Poultry.

Maine, Canada, A. Waterbury.

A. Waterbury, J. A. Waterbury.

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## BOSTON PRODUCE MARKET.

## Wholesale Prices.

## Poultry.

## Fresh Killed.

## Live Poultry.

## Game.

## Butter.

## Creamery.

## Eggs.

## Poultry.

## Game.

## Butter.

## Creamery.

## Eggs.

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## Creamery.

## Eggs.

## Poultry.

## Dried Apples.

## Grass Seeds.

## Hay and Straw.

## Flour and Grain.

## Wool Market.

## Unwashed Wool.

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### The Workbox.

The sweet peas keep mostly in shades of pink and white, with very little lavender shading in some of the blossoms. In choosing colors, hold a bunch of Japan sile in the hand together, and then discard all shades that seem out of harmony.

EVA M. NILES.

## How to Look Your Best.

usually, allowed to remain a few minutes, and the excess is then wiped off; then the rouge, powder, eye pencils, etc., are added. The cold cream protects the pores of the skin, preventing the paints and powders filling them, and also makes it easier to remove them at the end of the performance.

Actresses do not wash off their "makeup" with soap and water. They smear their faces with cold cream generously applied, let it remain a few minutes, and wipe it off with an old, soft cloth; it brings the makeup off with it. Then they dust on some powder to prevent looking shiny and golly en route from the theatre. Before

### The Salt Rub.

Various sanitariums and private hospitals are using the "salt rub," and it is becoming so popular that some Turkish bath establishments are advertising it as a special attraction, says Trained Motherhood. It is just as good for well people as for sick ones is the most refreshing of all the baths and rubs ever invented, only excepting a dip in the sea itself, is very strengthening, and can be taken at home easily.

Put a few pounds of coarse salt—the coarsest you can get, sea salt by preference

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Put a few pounds of coarse salt—the coarsest you can get, sea salt by preference

### Hard and Soft Water.

There is considerable difference in the effect of hard and soft water on different vegetables. The addition of salt hardens water, and thus soft water softens it. The supply of water for cooking purposes is usually hard, and in cooking beans, peas and other leguminous vegetables no salt should be used, as such vegetables do not boil tender in hard water. A little soda of an amount about the size of a pea to a quart of water should be added, and then the vegetables are tender they should be salted enough to make them palatable. Most root vegetables—onions, beets, and others—boil tasteless in soft water, and salt must be added at the beginning of the cooking. In extracting the juices of meat for soup, use soft, cold water. When boiling beef, where it is desirable to retain the juices of the meat, use boiling salted water.

**SUGAR WAFERS.**  
Beat four eggs until thick and light. Add gradually one cupful of granulated sugar, and beat again, then add three cupfuls of sifted flour. Beat for five minutes, add one scant cupful of butter, soft butter, and beat again for ten minutes. Heat the wafers from very hot, brush on both sides with melted butter, put in a small tablespoonful of the batter, close them, and return to the fire to bake. They only take two minutes. Take from the iron, and roll round a stick at once.

**CURRY OF EGGS.**

An excellent chocolate cake that makes an attractive-looking brown loaf, and one which the recipe writer says is sure to come out satisfactorily, is made from one and one-half cups of sugar and a small lump of butter creamed together. Dissolve a half cake of chocolate in half a cup of warm water. Beat into the creamed butter and sugar a half cup of sour milk and the beaten yolks of four eggs. Measure a level teaspoonful of soda, and add half to two cups of flour before that is stirred in, mixing the other half of the milk. Add the chocolate just before beating in the milk.

**OUR BARGAIN**

The Massachusetts, Pl

The Woman's' Home

**PREMIUM OFFER**

**\$2.50.**



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**AGAIN PREMIUM OFFER**

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**\$2.50.**



be angry with me. It was very

And the doctors did the rest.  
—Judge.

....The race is not in every case  
Ugly; the swift, they say,  
And by that self-same token he  
That leads the fastest life may be  
Passed by the man who "pegs away."  
—Chicago Daily News.

He just wants to look about and see things happen, see how the flowers grow, and what the pigs eat, and how the sheep come into the fold, and wonder how the chickens know when it's time to be fed."

He stood looking at her, still wistfully.

"You're not angry with me, are you?" he said.

"Angry? No, of course not, and you mustn't

**A Fairy Princess on Wheels.**  
Suppose you had just stepped out of college with a fresh, snowy diploma in your hand and the blessing of your dear old president on your yellow head! Then suppose you woke up next morning, so to speak, and found yourself play-  
ellow in ordinary to six little princes and prin-  
cesses.

upon chimneys and upon windows. The former  
x was first enforced in 1662, and was at the  
the of two shillings upon every hearth or chim-  
y. This was an obnoxious tax, and William  
I. immediately on his accession to the throne  
retained some popularity by sending a message  
Parliament, desiring that the imposition should  
(taken off (March 1, 1689), and His Majesty's

Volume of highest authority, exceedingly enter-  
taining full of facts, beautifully illustrated."—  
*American Cultivator*, Boston.

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**Boston, Mass.**

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**MADONNA AND CHILD JESUS.** GROSSE.  
[This shows one of the illustrations from the Bagster Art Bible, but *reduced to about one quarter size.* The paper

Specimen of Type in Art Bibles and Style F Bagster Teacher's Bible:

hortation to all goodness. PHILIPPIANS, 4. *Liberality of the Phil*

prehend that for which also I am  
prehended of Christ Jē'sus.  
O Brethren, I count not myself to  
have apprehended: but this one

1 Tim. 2, 5.  
Ac. 9, 2, 3, 4.  
2 Co. 9, 2.

6 Be careful<sup>14</sup> for nothing;  
every thing by prayer and  
tion, with thanksgiving, let  
quests be made known unto

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